

# BELFO

VINHO BRANCO | WHITE WINE | VIN BLANC

Produzido e Engarrafado por / Produced and Bottled by / Mis en Bouteille par

ARRIBAS WINE COMPANY

Em Bemposta, Mogadouro, Portugal

PRODUTO DE PORTUGAL | PRODUCT OF PORTUGAL | PRODUIT DU PORTUGAL

Belfo is the name of our newest white wine hailing from the 2021 vintage. The word "Belfo" is used to name a person that "speaks with his mouth full" and this wine pretends to personify this concept by linking liquid, soil, climate and vineyard.

The grapes hail from one single plot of old vineyard from Peredo de Bemposta, goblet style in decomposed granite and limestone soils, on the rocky slopes and cliffs of the Arribas do Douro. Handpicked into 20 Kg cases, foot treading was carried out in the cellar, followed by 12 hours of skin maceration (whole bunch) before pressing and racking into barrels. In those barrels (of French oak, 20 % new), the wine carried out the alcoholic and malolactic fermentations and aged for 11 months over its fine lees, without any disturbances. After this period, the wine was racked into a stainless-steel tank where it aged for another 7 months, being bottled in February 2023.

A wine of place and vineyard.

This wine is a natural product, unfinned and unfiltered, and may present sedimentation over time.



## TECHNICAL SHEET

Producer

ARRIBAS WINE COMPANY

Training

GOBELET

Region

TRÁS-OS-MONTES (PEREDO DE BEMPOSTA)

Farming

TRANSITION TO ORGANIC

Vineyard Age

>70 YEARS

Yeast

INDIGENOUS

Soil

QUARTZ, GRANITE AND CLAY DECOMPOSED.  
SOME LIMESTONE.

Alcohol

12,5%

Altitude

500 - 650 M

Total Acidity (g/dm<sup>3</sup>)

5.323

Climate

MEDITERRANEAN WITH ATLANTIC INFLUENCE

Volatile Acidity (g/dm<sup>3</sup>)

0.756

Harvest

8TH OF SEPTEMBER

pH

3.56

Grapes

TRADITIONAL VARIETIES FROM ARIBAS DO  
DOURO: MALVASIA, VERDELHO BRANCO,  
BASTARDO BRANCO, FORMOSA, POSTO  
BRANCO, AND OTHERS.

Total Sulphites (mg/l)

50

Total Sugars (g/dm<sup>3</sup>)

0.3

Vinification

SHORT PELICULAR MACERATION, PRESSING  
AND RACKING INTO NEW AND USED FRENCH  
OAK BARRELS. AGED FOR 11 MONTHS IN  
BARRELS AND 7 MONTHS IN STAINLESS  
STEEL.

Production

2500 BOTTLES

